Service Manual

MOCCA BTB

Your retail dealer

S_EN

Rev. 091006

1. Table (list) of contents MOCCA BTB

1.	Table of contents	page.	2
2.	General		3
3.	Overview of the components, front.		4
3.	Overview of the components, mixer system.		5
4.	Installation and start		6-7
	Safety instructions for grinder		7
5.	Operation;		
	Brewing of coffee in cup		8
	Hot water		8
	Brewing of jug		9
6.	Cleaning program		
	Automatic cleaning of In/Outlet valves		10
	Rotate brew mechanism without water or ingredients		11
	Automatic cleaning of brew mechanism, mixing bowl		12 - 13
7.	Cleaning and maintenance		14
	Inspection of Grinder		14
	Cleaning and dismantling of coffee filter		15
8.	Cup counter and Easy access		16
9.	Safety functions		17
10.	Failure messages		17
11.	Storage and transportation		17
12.	Installation of coin mechanism		18
13.	Circuit diagram		19
14.	Maintenance and safety instructions for grinder		20 - 23
15.	Spare parts list		24 - 27
16.	Exploded view		28 - 33

We congratulate to your choice of a Mocca BTB.

Please read this manual before you take the machine into operation for the first time.
The manual contains important instructions for a safe and proper use of the machine.

Always keep this manual within reach for the user!

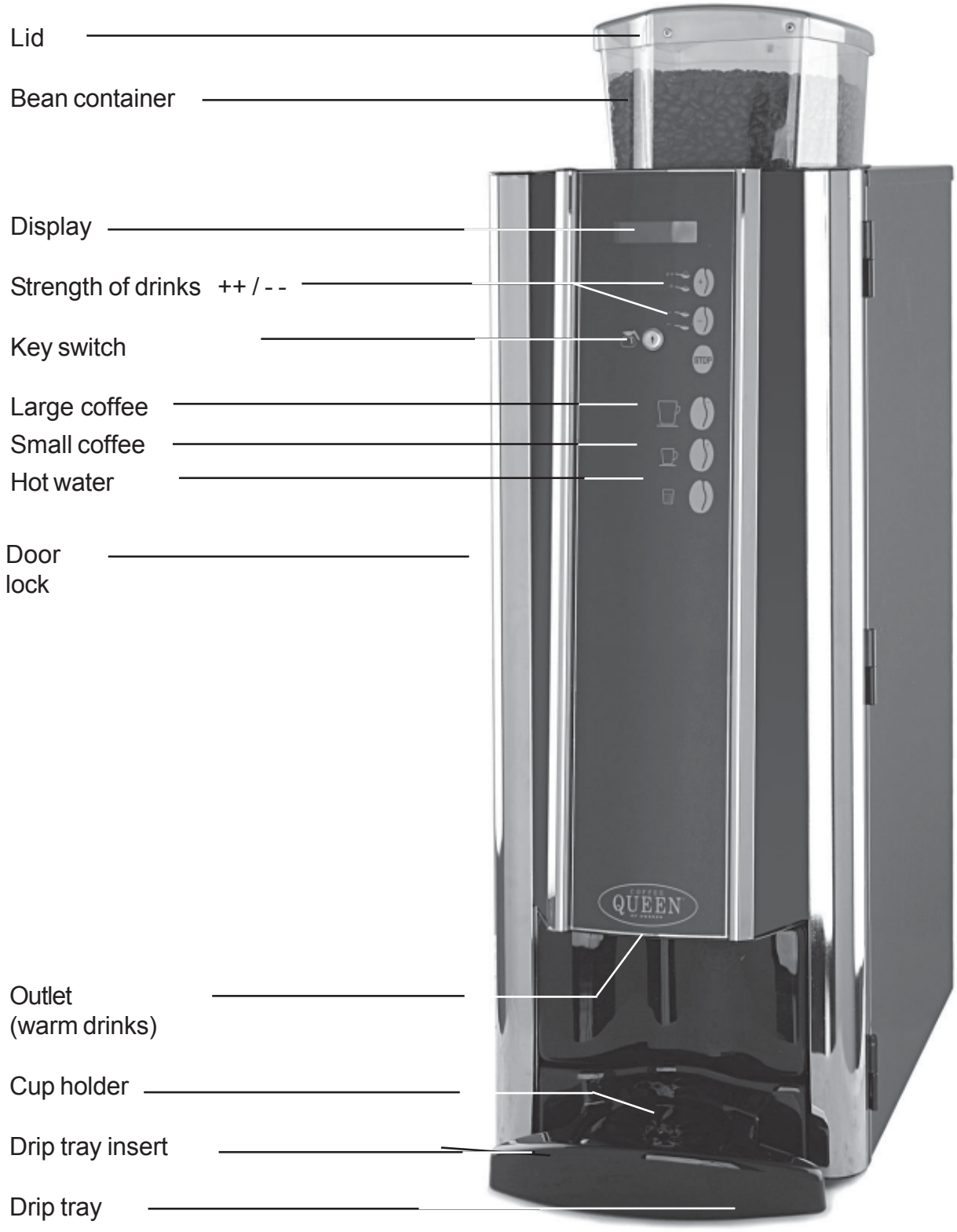
All electrical installations must be done by a qualified electrician and within safety regulations that applies for each country where the appliance are installed.
All installations must be done by a qualified person.

Mocca BTB

- Making freshly coffee cup by cup
- Internal grinder for grinding of coffee beans
- Jug facility with key switch
- Brewing mechanism with coffee filter
- Electronically temperature controlled
- Adjustable coffee strength
- Illuminated cup while brewing

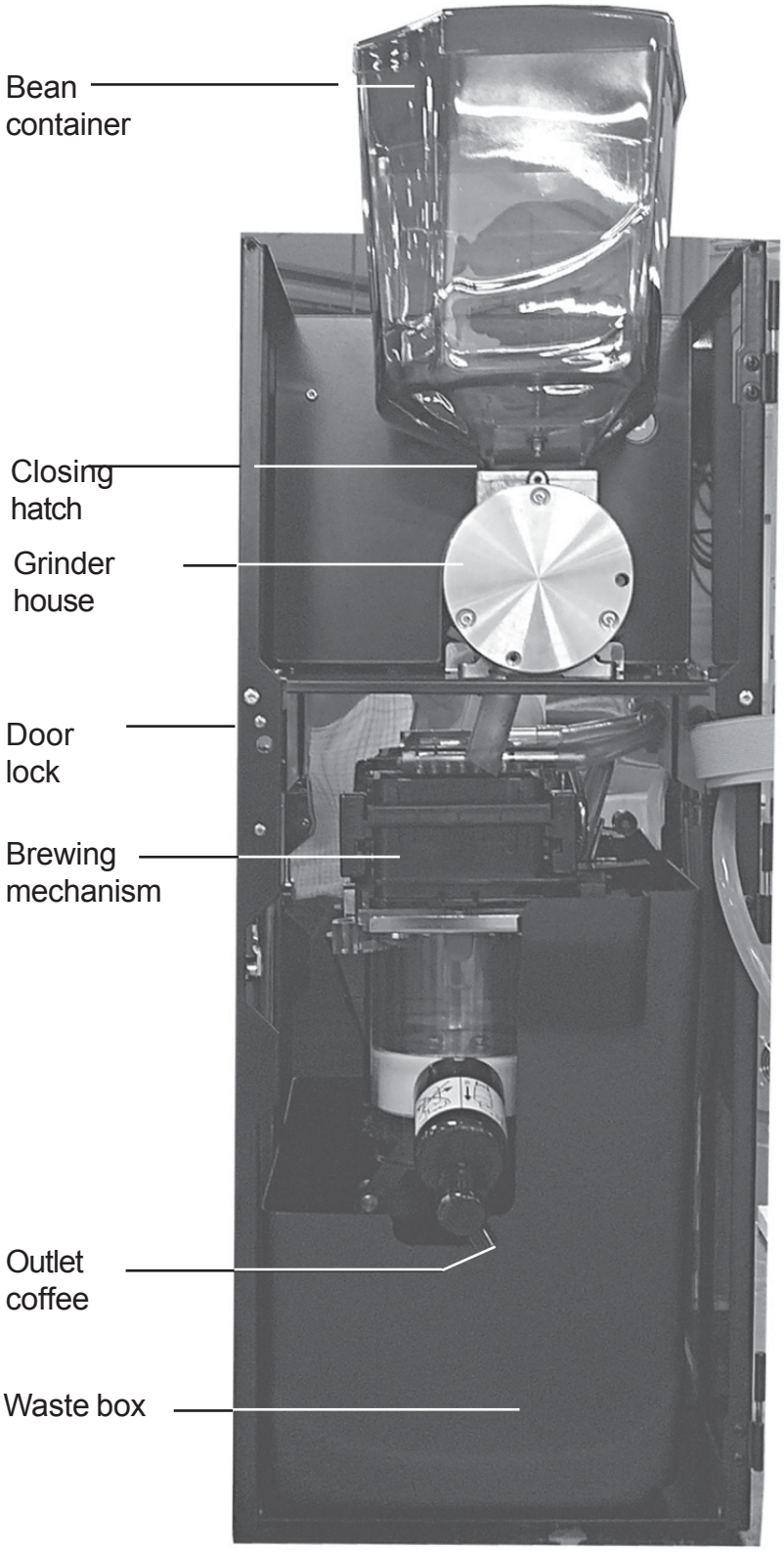
Facts:

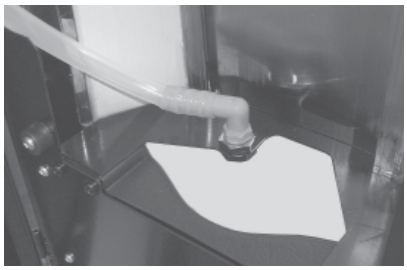
Height + bean container	790 mm
Width	270 mm
Depth	530 mm
Weight	16 kg
Tank volume	2.0 litre
Electricity:	230V/2200W
Water connection:	½" outside thread
Capacity:	
Approx. cups of coffee	200 cups / filling



Options:
Base cabinet
with waste box

3. Overview of components, mixing system. MOCCA BTB





Outlet hot water

Detail;	Ingredients;	Width;	Height;	Amount/unit
Canister;	Coffee beans	165	190	1

1. Place the brewer on a flat level and waterproof surface.

Connect the electrical plug to a separate grounded wall socket

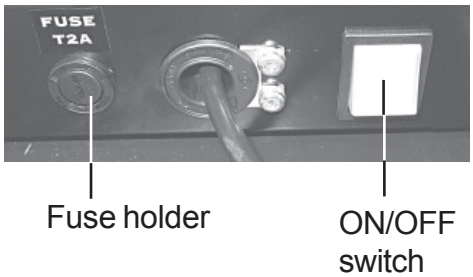
OBSERVE!
Make sure there is a space behind the machine for free flow of air.(minimum 10cm).

2. Connect attached water tube to cold water with an R 1/2".
Make sure that the water hose not are kinked anywhere when machine is pushed into place.
Please flush the water tube before connecting to machine, this to avoid any particles to damage the inlet valve.

3. Open the water inlet.
4. Turn on the ON-OFF switch

Water is been filled into the tank automatically with 2,0 litres of water. The heating will not start before the water level reaches the level sensor.

Set temperature is approx 97ºC.

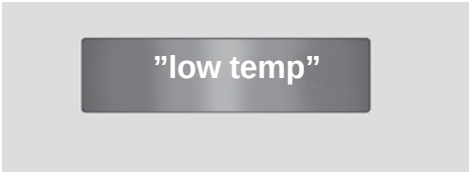


5. Close door.

6. Fill bean container with coffee beans.

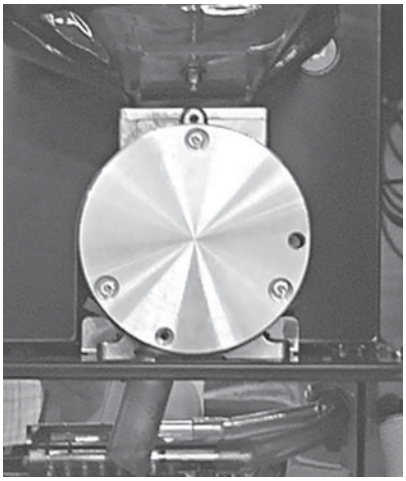
1. Remove lid on bean container and fill bean container with coffee beans without additives (as tasted oils or sugar).
2. Open closing hatch on bean container.

When water in tank have the right temperature the message **"low temp"** will disappear and the machine **is ready to use.**



Important! Safety and maintenance of grinder.

Warning! Cleaning of grinder shall been done by qualified personnel only.
Exchange and basic adjustments of the grinder shall been done by an authorized service technician

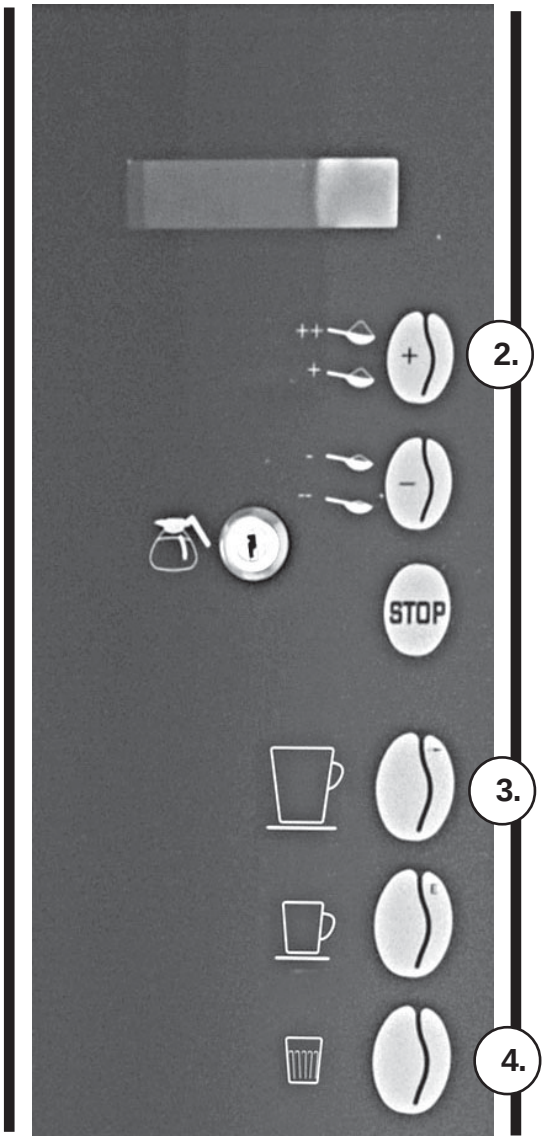


Never put your fingers or objects into the rotating grinding mechanism inside the input-shaft.

See service manual: **Maintenance instructions** for grinder.

NOTE
Coffee grinder is only constructed to grind coffee beans without additives (as tasted oils or sugar). Any kind of use apart from that is improper and therefore unauthorized, the producer refuses all responsibility for damages arising from improper use of the coffee grinder described in this instruction.

5. Operation: Brewing of coffee in cup MOCCA BTB



1. Place a cup in the centre of the cup holder.

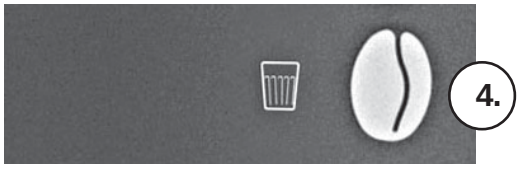
2. **The strength has a standard setting**,
if you wish to increase or decrease it, do as follows
if not continue to point 3.

Stronger drink;
Increase by pushing + or ++ for 5% or 10%
alternative
Weaker drink;
Decrease by pushing - or -- for 5% or 10%
(the indication lamp will go up or down depending of choice).

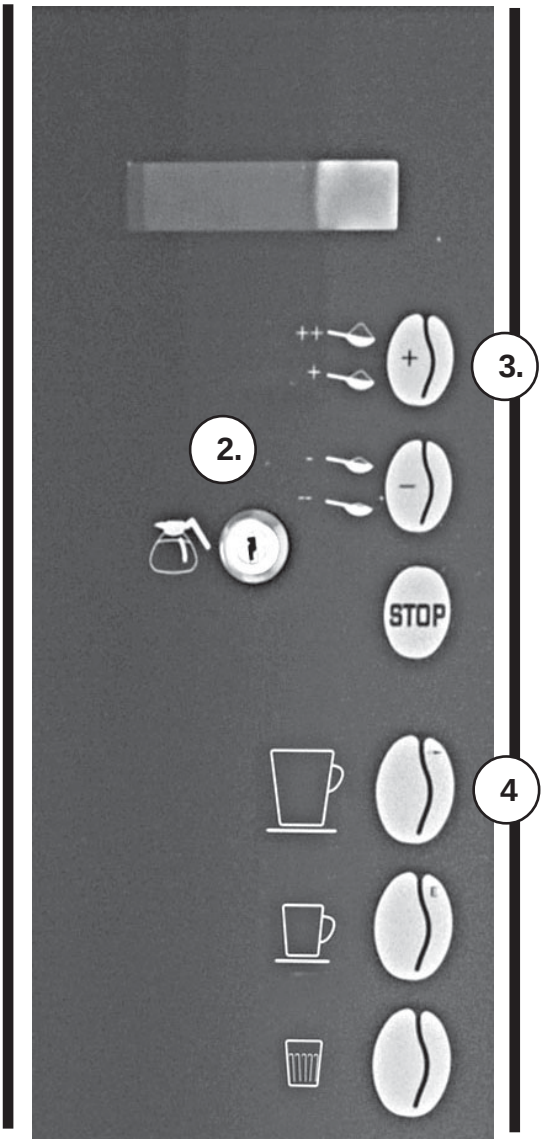
3. Choose drink by pushing on the button of menu.
The display will show; ”Please wait”,
and the cup will be illuminated.

Wait until the light on cup and the message
”Please wait”
has been turned off before you take your cup.

5. Operation; Hot water MOCCA BTB



4. **Hot water**.



Brewing of jug.

1. Place a jug in the centre of drip tray by lifting up the cupholder.

2. Turn on the key with jug symbole clockwise.

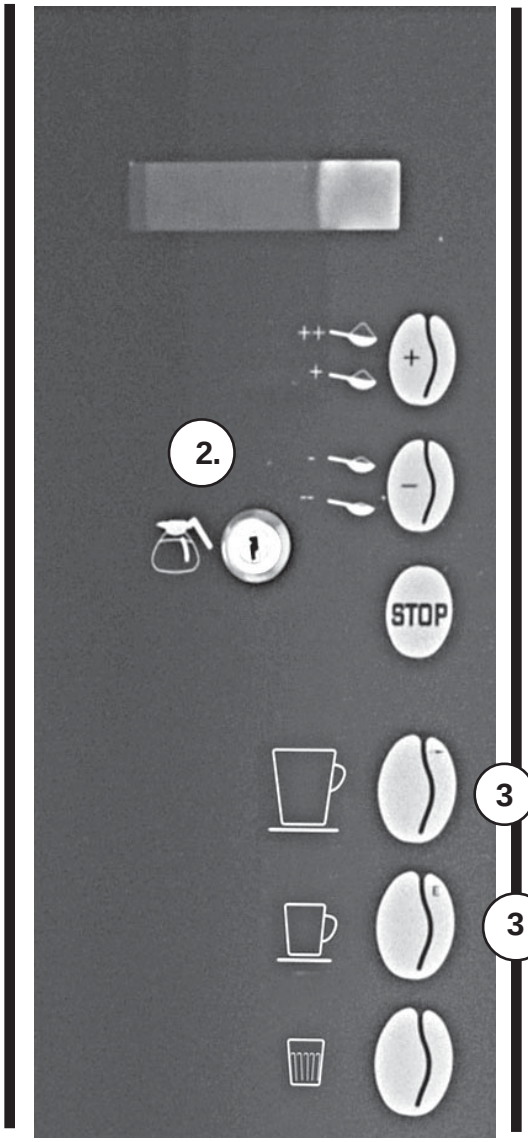
3. 3 cups of brewing is standard setting.
Change amount of cups by pushing + or - button.
Optional up to 12 cups or down to 1 cup brewing.

4. Push the button for drink 1.

Wait until the light and message ”Please wait” has been turned off before you take out the jug.

Automatic cleaning of In/Outlet valves:

The In/Outlet valves can easily be cleaned with the key switch in ”cup” (normal) position.



1. **Place a jug in the drip tray.**

2. Turn the key slowly ninety degrees and back again.

3. **Push button for drink 1 and 2 at the same time for 6 seconds.**

   Keep buttons down.

   All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or as long as you hold the buttons.

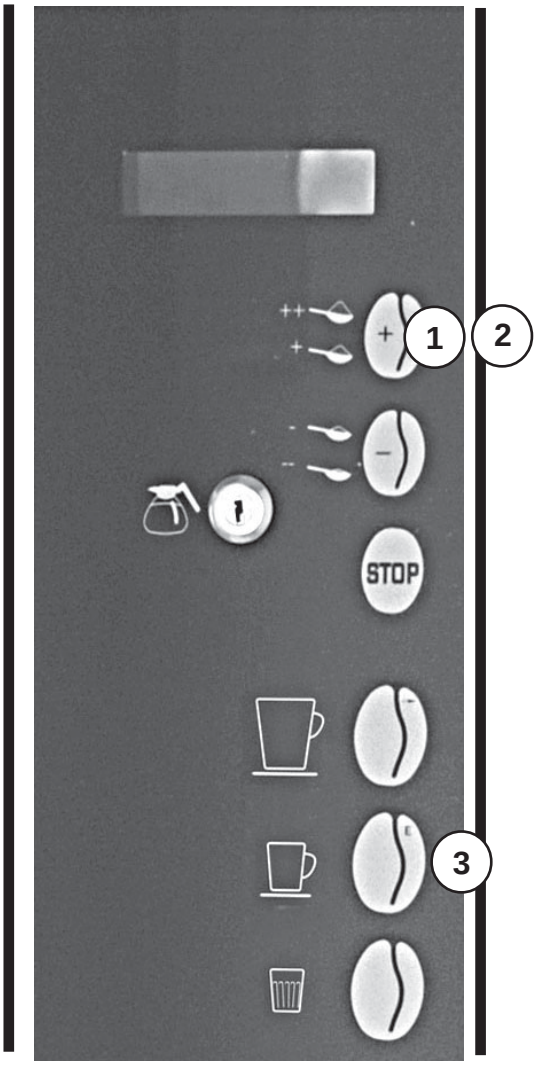
   The display shows: ”Cleaning valves”.

4. Push button for drink 2 for making a brew cycle and flush remaining water and scale from the cleaning.

By cleaning is meant that valves ”knocks” away eventual scale and other particles which has been attached in the cylinders and that they are flushed away with the water.

Rotate brew mechanism without water or ingredients:

The brew mechanism can be rotatedwithout water and ingredients with the key switch in ”cup” (normal) position.To be used when brew mechanism has been dismounted forwashing and shall be remounted.



1. **Push ”+” button for 6 seconds**
   After 4 seconds the signal will go faster.

   The display shows: ”Change paper/Rotate”
   ”Push E/ +”

2. **Push + button.**

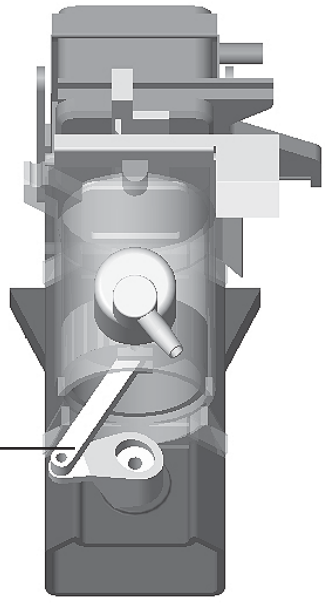
   The display shows:”Rotate cycle without water”.

3. Push button for drink 2.
   The display shows: ”Rotate”

   The brew mechanism rotate one turn without water and ingredients and the mechanism falls into position if it has been dismounted.

   Observe! The push rod shall be in position ”8 o clock”

If not take out again and repeat the procedure.



Eight (8) o clock.

Automatic cleaning of brew mechanism, mixing bowl:

Shall been done every week.

The brewmechanism can easily be cleaned with the key switch in ”cup” (normal) position.

1. Turn the key slowly ninety degress and back again.
   Push button for drink 1 for 6 seconds. **Fig. A**
2. After 4 seconds the signal will go faster.
3. After 6 seconds **The display shows;** ”Open door”
   ”load detergent”.
4. Fill 25gr detergent (one portion bag, see fig. A) into the brew mechanism. fig. B.(Detergent will be supplied from your dealer)
5. **The display shows;** ”Close door”
6. **The display shows;** ” When ready press key”
   Place a jug into the drip tray and push button for drink 1

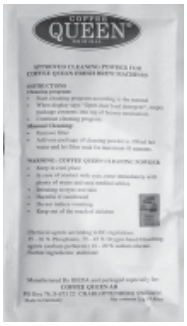
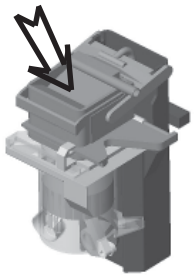


Fig. B



7. **The display shows;** ”Cleaning mixer” **(2....)**
8. **The display shows:** ”Rinsing coffee” ”Soak time:”
   The machine start to count down from 300 seconds.
9. **The display shows.** ”Brewer cycle” the machine is counting down.

To stop cleaning process: push ”Stop” button.
The brew mechanism will go back to start position.
NOTE! Dont stop the process when detergent has been loaded the cleaning process must be finished.

IMPORTANT! Cleaning of brew house.

After the automatic cleaning program is finished. Clean brew house! This must be done, to make sure that you will remove residual detergents and coffee remains!

Dismantling and cleaning/washing brew house: Do as follow in paragraph 10- 19.

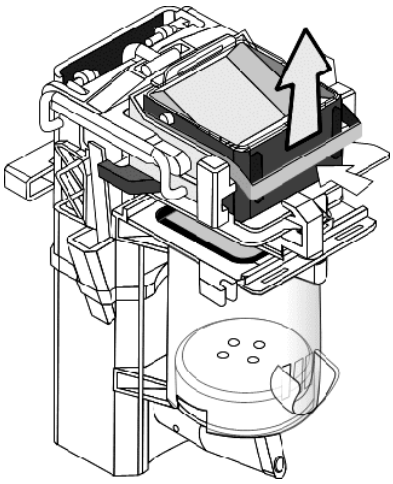
10. **Push ”+” button for 6 seconds**
11. The display shows: ”Change paper/Rotate” ”Push E/ +”
12. Pusk button for drink 2.
13. The display shows; ”Preparing paperload”.
14. The machine will rotate in position.
15. The display shows,”Change paper”
16. **Open door**, **dismantle**, clean and reassemble brew house.
    see page 20.
17. Close door.
18. Machine is ready to use again.
19. Take out a cup of coffee and pour it out to make sure that there is nothing left of detergent.

If machine not will go back in start position. Restart machine.

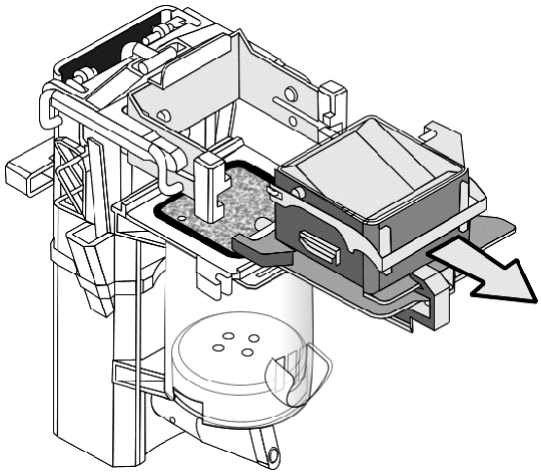
Dismantling and cleaning brew house:

Dismantle brew house:

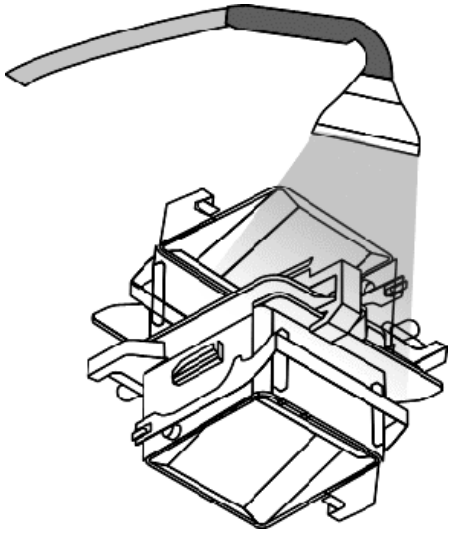
1.



2.

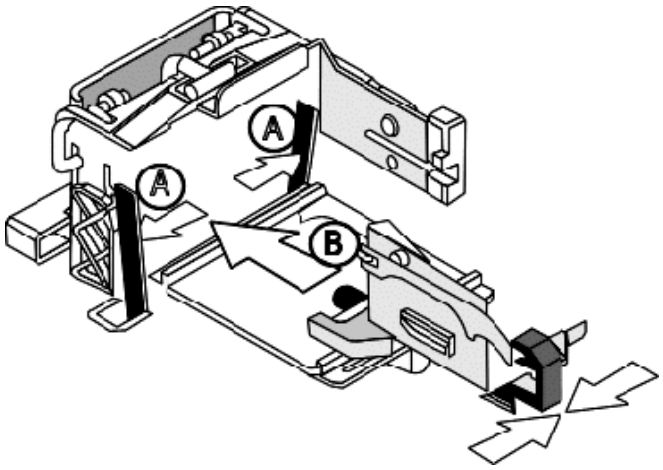


3. <u>Flush brew house!</u>
To remove detergent and coffee remnants.



Reassemble brew house.
NOTE! When reassemble brew house make sure that (B) wiper are between (A) arms.

4.



Important! wash carefully
To remove cleaning
and coffee remains

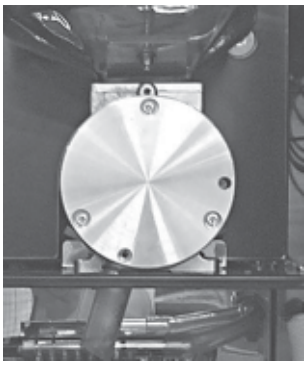
Cleaning when needed.

Outside cleaning; use a soft rag and liquid cleaning agent to prevent scratches.

Grinder:
Visual Inspection every mounth!
Approximately every mounth the grinder housing and spout should be inspected for coffee residues and obvious damages. In case of too much coffee residues around the spout, check if the silicone flapper inside the spout is in place.

Cleaning bean container

1. Lock close hatch.
2. Dismantle bean container.

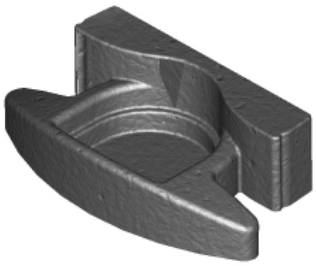


Use a soft rag and liquid cleaning agent to prevent scratches.

Note! Make sure that all parts are dry before use.

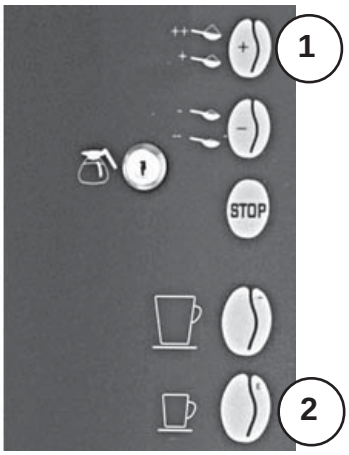
Cleaning of parts.

Drip tray and its insert to be washed by hand in ordinary dishwater.
CAUTION! Must not be washed in a dish washing machine!



Dismantling and cleaning coffee filter.

A tool dismantling the coffee filter, comes with machine.



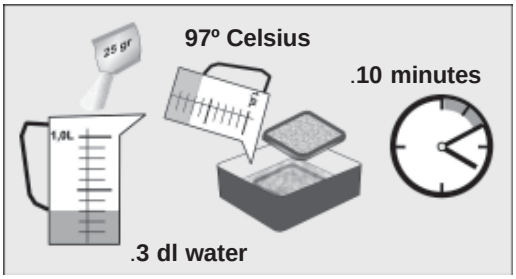
1. Push **"+ button"** for 6 seconds.
After 6 seconds the display shows; "Change paper/ Rotate"
"Push E/+".

2. **Push button for drink 2.**
The display shows; "Preparing paperload".
The machine will rotate in position.
When the display shows,"Change paper" open the door and insert the dismantling tool (A) through the brewer spout all the way to the back of the cylinder, then slide it up until contact is made with the screen assembly.Fig. 1.

Push up on the rear of the screen assembly until it pops out of the cylinder.Fig. 2.

3. Soak the screen assembly in a solution of 25gr. cleaning agent in 3dl water for a maximum of 10 minutes.Fig. 3.

Fig. 3.



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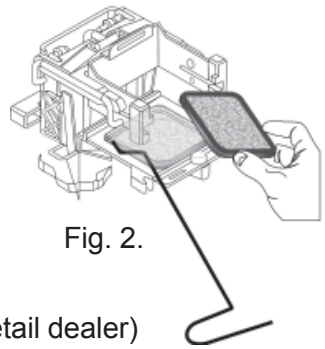


Fig. 2.

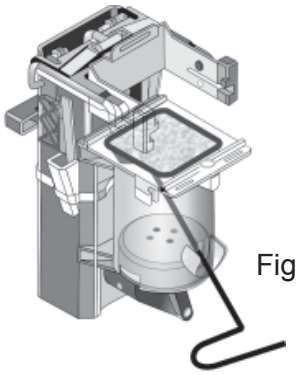


Fig. 1.

(Cleaning agent is supplied by your retail dealer)

(A)

4. Remount the screen assembly and close the door. Then the machine will return to start position and the machine is ready for use.
If machine not will go back in start position. Restart machine!

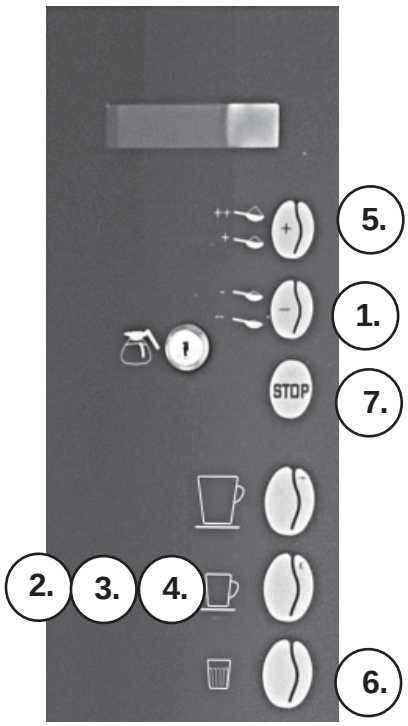
5. Make a cup of coffee and throw it out.
To make sure that there is nothing left of detergent.

Prolonged contact with cleaning agent may damage the screen assembly. Once this is done, the screen should then be thoroughly rinsed with dish soap and warm water to remove any leftover residue.

Cleaning agent: (brew mechanism)	**Coffee Queen article no 1104161**
Filter: (brew mechanism)	**Coffee Queen article no 47200213**
Tool: (dismantling filter)	**Coffee Queen article no 4720090**

Cup counter:

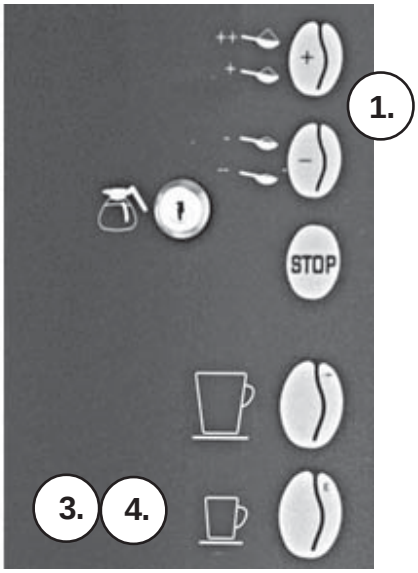
The machine has a cup counter which is available to see and reset with the key switch in ”cup” (normal) position.



1. **Push ”-” button for 6 seconds.**
   After 4 seconds the signal will go faster..
   The display shows: **”Total xxx cups”**
2. Push button for drink 2.
   The display shows: **”Choice 1 free xxx cups”**
3. Push button for drink 2.
   The display shows **”Choice 1 coin xxx cups”**
4. Push button for drink 2.
   The display shows **”Choice 1 xxx cups in can”**
5. Push ”+” button to reach to ”choice 2” etc.
6. Push choice 3 to reset the counter.
7. Push ”Stop” button to go back to user mode.

Easy Access:

Volume and strength can be adjusted with±15% with the key switch in ”cup” (normal) position.



1. **Push ”+” and ”-” button at the same time.**
   After 4 seconds the signal will go faster.
   The display shows: ”Easy access” ”strength 1 100%”
2. Choose the drink you want to change by pushing”+” or ”-” button.
3. Push button for drink 2.
   The display shows: for example. Volume 4 and” Blinking 100%”
   Change by pushing ”+” or ”-” button.
4. Push button for drink 2 to confirm the change.
   Press ”stop” to go back to user mode.

9. Safety functions. MOCCA BTB

The machine is equipped with following safety functions

1. Indication of door
Door not closed
The display shows; ”Door open”

”Door open”

2. When machine is not in use:
Valves are blocked.

10. Failure messages.

Failure messages which can mostly be corrected without any help from service company

1. The display shows; ” Blocked” ”Water level low”
Please check incoming water connection
Turn off the machine with the main switch
wait for 10 sec. and turn on again.

”Blocked”

2. The display shows normal: but no drink is coming.
Possible cause of failure:
Mechanical stop in the ingredients canisters.

Measure: Try to find the cause of failure. Clean the mixer system and try again.

11. Storage / Transport.

Transport and no use in long time.

1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tank.
3. Keep machine free from frost.

Long machine storage at temperatures below 0ºC (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.

12. Installation of coin mechanism.

Installation of coin mechanism for freshbrew machines CQ.

IMPORTANT: Installation must been done of an authorized technician.

1. Assemble coin mec and connect to display-card, placed inside door. (see fig. 10).
(Connect with the enclosed cable (A). Make sure that power is off.

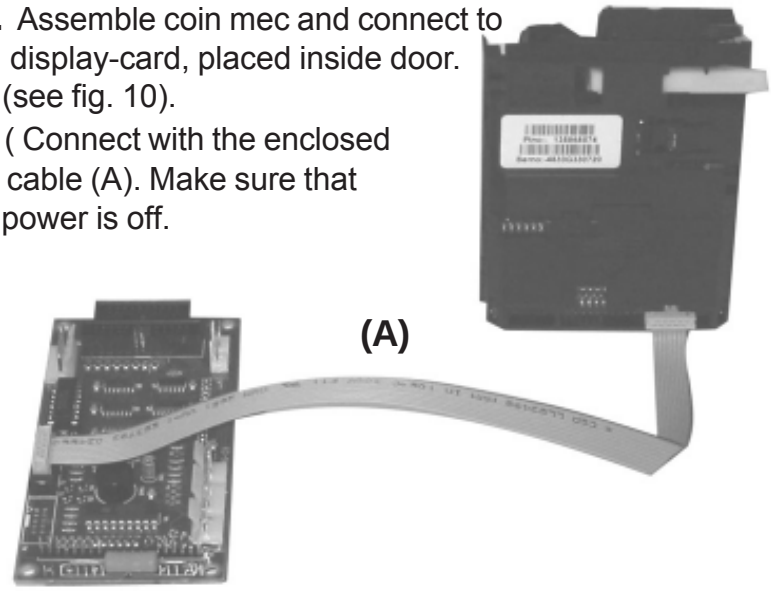
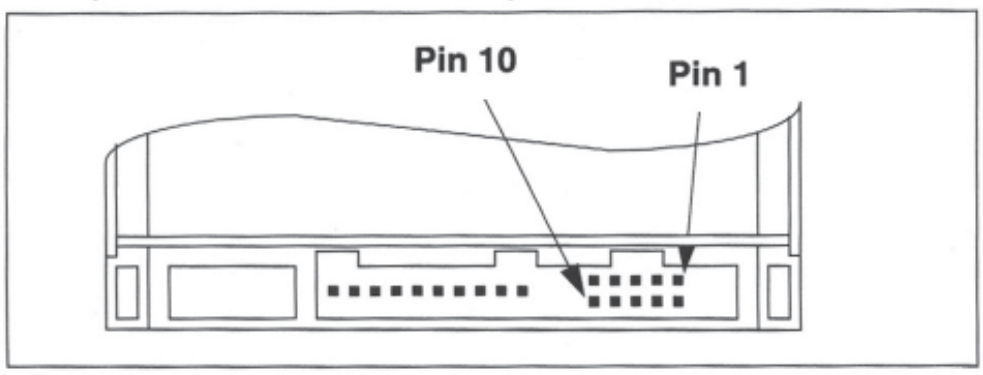
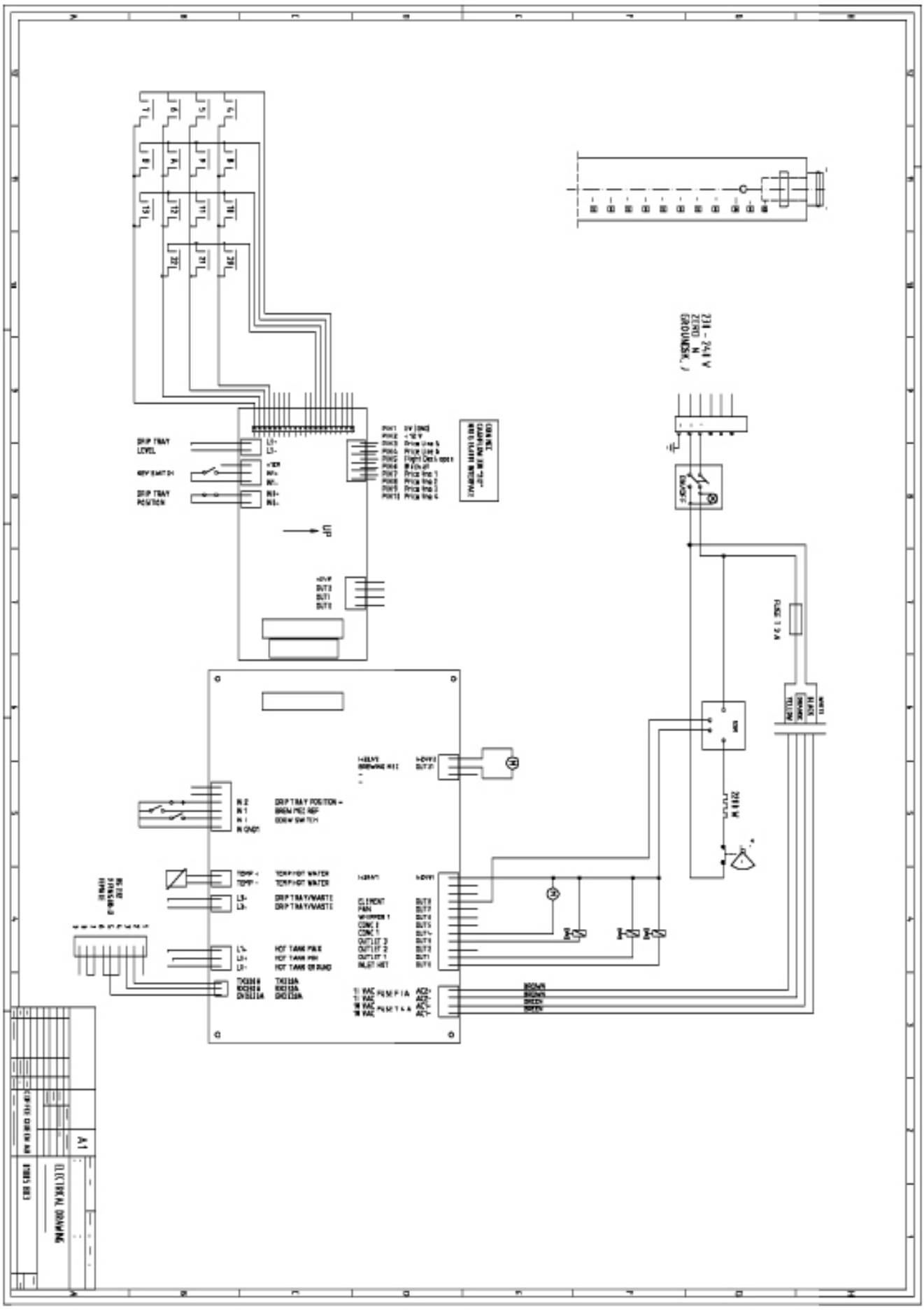


fig.(10)

Connection



Connection placement; Version 212



1. Periodic maintenance. grinder EK21

– **Each month:** Clean silicon outlet, grinding house and grinding discs.
– Monthly cleaning of grinder using GRINDZ cleaning tablets (item no. E1001001).
– **In case of blockage:** cleaning, if necessary detaching of rotating carrier.

2. Safety

Please read and observe the following service instructions carefully. Non-observance can result in damage to the grinder as well as in healththreatening risks for the user.
All installations shall been done by an qualified personnel.

2.1 Symbols

Safety instruction:
In case of non-observance, extreme risk of accidents exists.

General instruction
In case of non-observance, the device can become damaged or optimum operation not be guaranteed.

2.2 Safety instructions

The grinder is only allowed to be used to grind whole coffee beans. Ground coffee is never allowed to be fi lled into the input-shaft.

Do not carry out any modifi cations or changes on the grinder. In case for non-observance, the manufacturer shall be liable for resulting damage in no case whatsoever.

Never put your fi ngers or objects into the rotating grinding mechanism inside the input-shaft.The grinder must not be operated when turning parts are accessible!

Make sure, that the power cannot be turned on when working on the built-in grinder!

In order to avoid damages, do not use power tools or cordless electric screwdrivers for any work on the grinder.

3. Each month. Cleaning of grinder using GRINDZ cleaning tablets

To clean the grinder:

· Remove the brewer (in connection with rinsing) and close the valve in the bean container.
· Open the Program Menu. Select HARDWARE TEST and press Enter. Next, select Ing. Motor 1.
· Start the grinder by pressing and holding Enter. Continue until no more coffee powder comes out of the grinder.
· Remove the bean container and fill with a cap full of GRINDZ tablets. Re-insert the container.
· Start the grinder by pressing and holding Enter. Continue until no more cleaning powder comes out of the grinder.
· Open the valve on the bean container, and press Enter until coffee comes out.
· Re-place the brewer.

Tip: Keep a mug under the grinder outlet while cleaning.

3. Every month.

Approximately every week the grinder housing and spout should be inspected for coffee residues and obvious damages. In case of too much coffee residues around the spout, check if the silicone flapper inside the spout is in place.

Proceed as follows:

3.1 Remove bean container. Remove all coffee residues from the spout and the grinder housing by grinding through all coffee beans and using a vacuum cleaner to remove all residues.

3.2 Remove the three Allen screws (A) in the grinder housing lid.

3.3 Carefully detach the grinding housing. Fig.1.
Note its position for correct reassembly.

Do not alter the adjustment of the grinding discs.

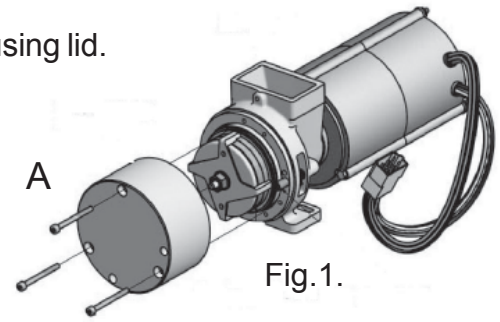


Fig.1.

3.4 Clean the inside of the grinder housing and the outside of the disc carrier with a soft brush. Check the correct position of the silicon flapper and the spout.
(see chapter 6 and 6.5)

3.5 When reassembling the grinder housing, again check for the correct position and do not alter the grind adjustment of the discs. Fasten the three Allen screws.

4. Removing the rotating carrier.

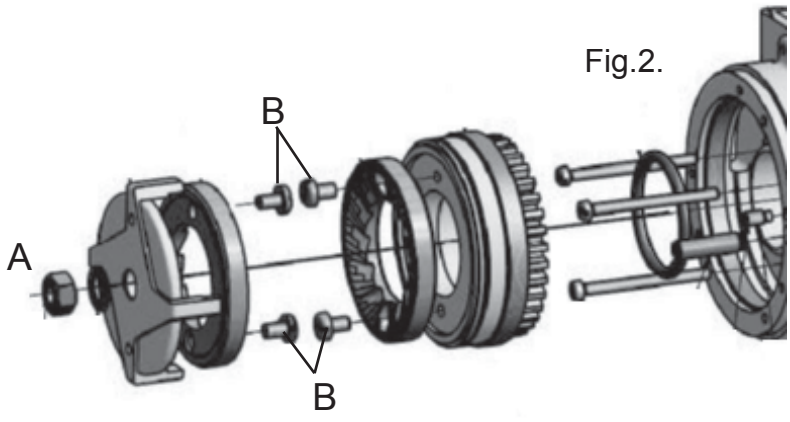
Each third year or after 50000 cups the grinding discs should be exchanged to guarantee constant grinding capacity and accurate dosing.

Proceed as follows:

4.1 Remove the grinder casing and the rotating carrier. Loosen the left threaded nut by turning it clockwise (A) Fig. 2.

4.2 Remove the worn-out grinding discs by detaching the slotted screws. (B) Fig.2.

Fig.2.



4. Removing the rotating carrier. (continuation).

4.3 Clean the surfaces of the seats and the new discs.

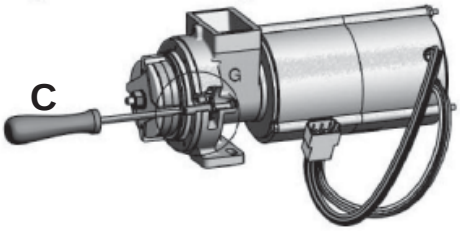
In case of coffee residues left between disc carrier and new disc, the discs will not run parallel and the grinding performance will deteriorate.

4.4 Mount the new rotating grinding disc.**NOTE! The grind adjustment has to be modified after changing the discs.** See chapter 5 for new basic adjustment.

5. Basic adjustment of the grinding finess.

5.1 Loosen grinder housing.

5.2 Press the adjustment screw (C) fig.3 while turning it clockwise until the milling blades touch. Check that they are touching by turning the container manually. The blades are touching when you hear a scratching sound.



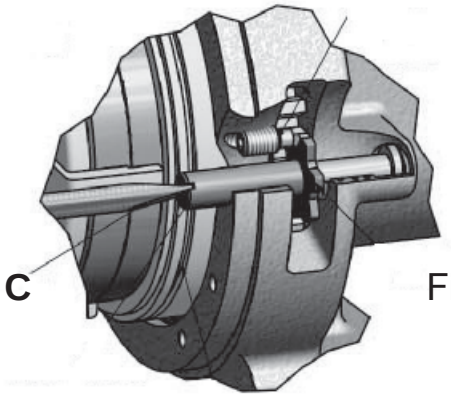


Fig.3.

5.3 Press and turn the adjustment screw counterclockwise 20 notches for the basic setting (approx. 0.5 mm).

5.4 Reassemble grinder house.

6. Exchange of the silicone flapper in the spout.

If the silicon fl apper is damaged or out of place it has to be replaced respectively refi tted to the housing.

Proceed as follows:

6.1 If possible: remove coffee residues (close bean container, grind empty, vacuum cleaner).

6.2 Loosen the set screw at the front of the grinder housing. Fig.4.

6. Exchange of the silicone flapper in the spout. (continuation).

Fig. 4

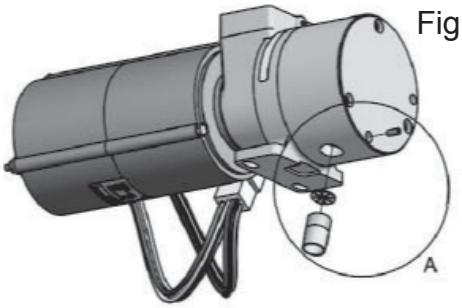
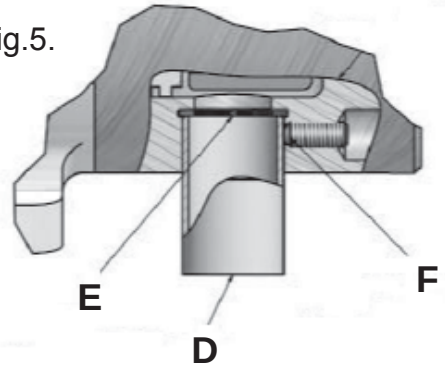


Fig.5.



6.3 Carefully pull out the spout. (D).Fig.5.

6.4 Take out silicone flapper (E) which is placed in a groove inside the spout bore, put in the new silicone flapper.

6.5 Reassembling the spout (D) and silicone flapper (E) by bringing pressure on the spout tube to make sure that the silicone flapper (E) will be fixed correctly. See Fig.4.

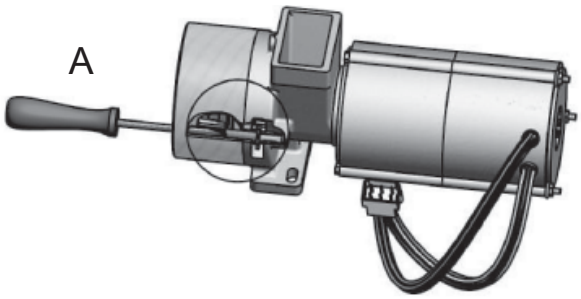
7. Correction of the adjustment.

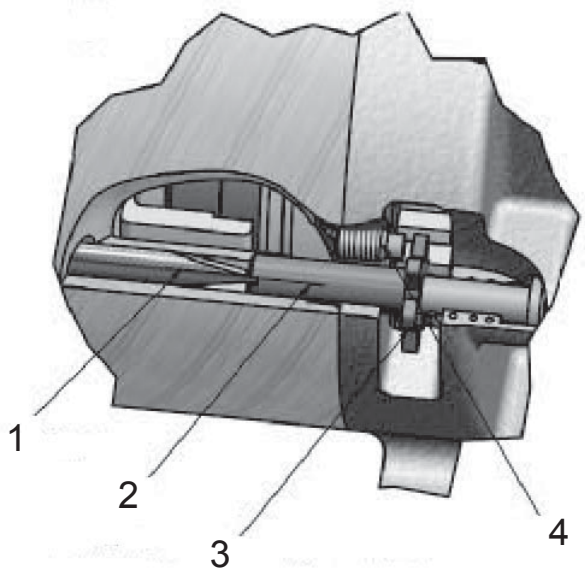
In case that the fi neness of the ground coffee should be changed, the adjustment shaft is accessible through a bore from the front of the grinder housing.

7.1 Press and simultaneously turn the adjustment bolt anticlockwise one or two notches for coarser coffee grounds.

7.2 Press and simultaneously turn the adjustment bolt clockwise one or two notches for finer coffee grounds.

7.3 After performing the grind adjustment, run 2 -3 cups of coffee through in order to achieve the current settings.





1 = Screw driver
2 = Adjustment bolt
3 = Adjustment pinion
4 = Locking pin

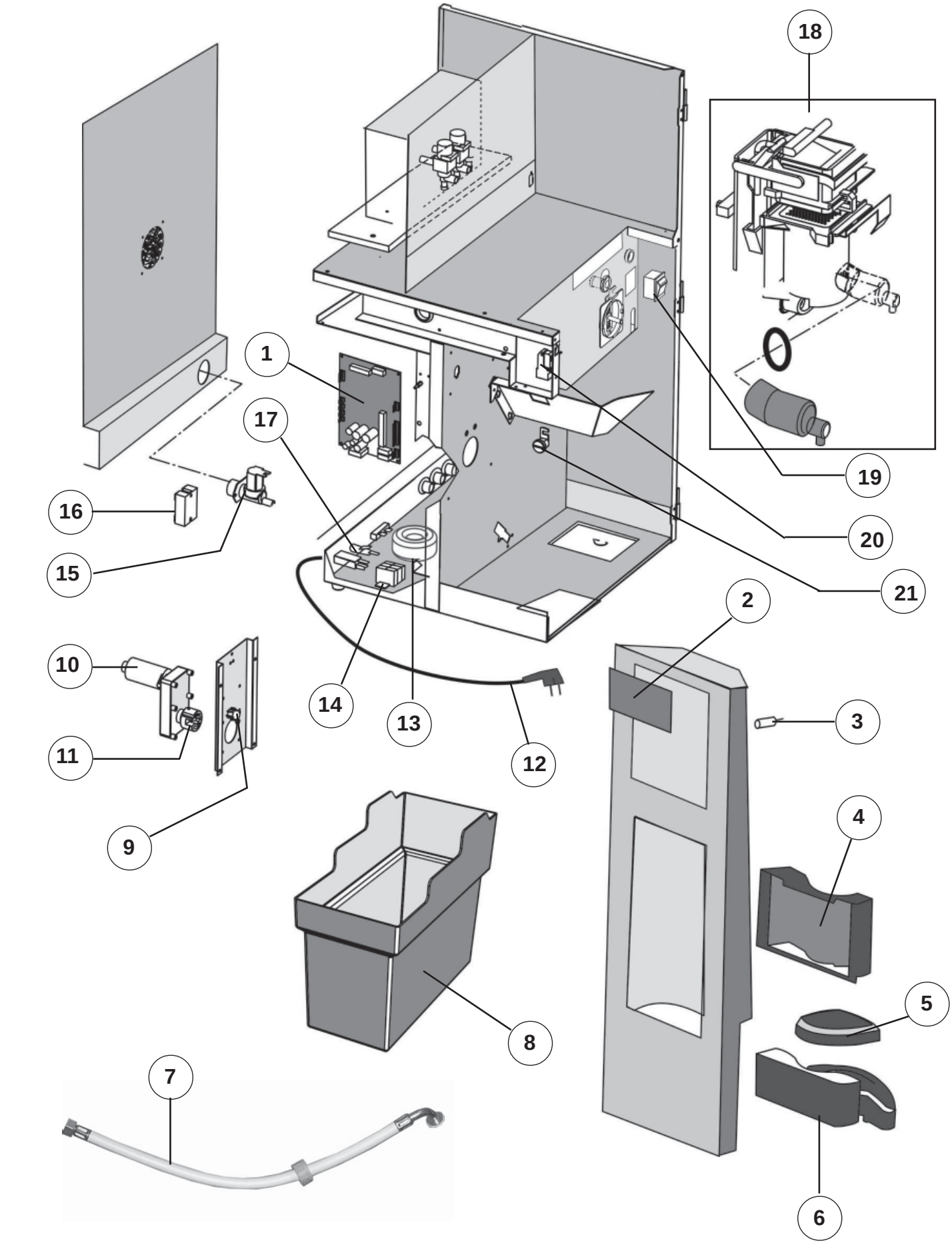
Description;	Article no;	Detail no;	Amount/ unit; Mocca BTB
Electronic card	1604102	1	1
Displaycard	1604101	2	1
Spacer for displaycard	1203416	-	4
Key switch	1202551	3	1
Key	1202553	3	1
Drip tray, extension	1105334	4	1
Drip tray insert	1105333	5	1
Drip tray	1105332	6	1
Inlet hose 3/4”X1/2” White	150541	7	1
Waste box	1105331	8	1
Microswitch, brew engine	160829	9	1
Brew engine unit compl.	1201432	10	1
Brewer dock white	120144	11	1
Pin 3,5x36	1201453	-	1
Pin 2,0x36	1201454	-	1
Main supply cable	160522	12	1
Transformator	710151	13	1
Connection block PA 80	160351	14	1
Side wall (connection block) PA 80	160352	-	1
Inletvalve 2,5L/min. 24V DC	1206371	15	1
Solid State	1604201	16	1
Fuse holder	1604351	17	2
Fuse 2 Amp. slow 5x20	1604382	17	1
Decal - fuse 2 Amp. slow	1701981	17	1
Brewmechanism permanent compl.	710075	18	1
Tool for dismantling filter	4720090	-	1
Switch 2 pol.	160801-04	19	1
Microswitch	160841	20	1
Lock with clamp(door)	120250	21	2
Key, (door	120251	21	2
Service key	180290-03	21	1
Level sensor compl.	120548	25	1
Sensor pin 55mm	120550	-	1
Sensor pim 90mm	120551	-	1
Gasket, level sensor	150118-02	26	1
Gasket, watertank lid	1206591	27	1
		-	
High Limit Control	220220	28	1
Element 2200W	1601361	29	1
NTC-Thermistor	711000	30	1
Seal for NTC thermistor	1605361	31	1
Seal for outlet valve	160537-03	32	2
Plug, (watertank)	160538-03	33	2
Valve outlet 24 V DC	1206286	34	2
Water tank	710021	35	1
Hose, silicon 8X12 (sales by metre)	150501	36	1
Feet 19X10 Svart	1203202	-	4
Spacer for airhose, tank	1203151	-	1
Non return valve	1206123	-	1

15. Spare parts list. Mocca BTB

Description;	Article no;	Detail no;	Amount/ unit; Mocca BTB
O-ring 36,2X3	120650	40	1
O-ring 15, 6X1,78	120652	41	1
Outlet brewmech. straight	12014641	42	1
Outlet brewmechanism	120147	43	1
Grinder 230 VAC	**1604752**	**45**	**1**
Bean container with lock	1105526	46	1
Lid, bean container with lock	1105527	47	1
Outlet hose, grinder + hose clamb	710087	172	1
Operating capacitor 12 µF	832392	-	1
Relay	160239	-	1
Socket, relay	160246	-	1

Description;	Article no;	Detail no;	Amount/ unit; Mocca BTB
Motor C0212.06	837932	150	1
Inlet housing	838916	151	1
Slotted pan head screw M4x12	838753	152	1
Adjustment shaft	837992	153	1
Adjustment pinion	837991	154	1
Pressure spring	838709	155	1
Allen set screw DIN 915 - M5x10	839230	156	1
Slotted cylinder head screw M4x50	838704	157	3
O-ring	839252	158	1
Worm shaft	837863	159	1
Allen screw M4x4 - stainless steel	838869	160	1
Grinding disc carrier - fixed	837985	161	1
Fixed grinding disc	837247	162	1
Grinding disc carrier - rotating	838141	163	1
Rotating grinding disc	837248	164	1
Pan head screw DIN 85 M5x8	835579	165	4
Washer DIN 433 - 10,5 stainless steel	839261	166	1
Hexagon nut left-hand thread	838642	167	1
Grinding housing	839259	168	1
Allen screw DIN 912 - M4x45	838876	169	3
Outlet tube, metal	839260	170	1
Allen set screw DIN 916 - M4x10	836503	171	1
Outlet hose, grinder + hose clamb	710087	172	1
Silicone disc	839471	173	1

Description;	Article no;	Detail no;	Amount/ unit; Mocca BTB
Deflector, Cylinder	4720008	200	1
Pin, Crank Arm	4720010	201	1
O-ring Piston	4720012	202	1
Rubber Ring, Piston	4720013	203	1
Teflon Seal	4720014	204	1
Plate, Top	4720015	205	1
Screw, 8 x 1/2, Truss, AB, TAPP	4720016	206	1
Cylinder	4720017	207	1
Plug, Vent, Cylinder	4720018	208	1
Screw, 4-40 x ¼, Truss	4720019	209	1
Screw, 8-32 x ½, Truss	4720020	210	1
Assembly, Filter Screen	47200213	211	1
Seal, Brew Chamber	4720022	212	1
Bar, Latch	4720023	213	1
Carriage, Wiper	4720024	214	1
Rod, Carriage, Wiper	4720025	215	1
Retaining Ring, .250	4720026	216	1
Wiper, Complete	4720027	217	1
Brew Chamber	4720028	218	1
Spring Clip, Latch Bar	4720029	219	1
Housing, Vertical Rod	4720001	220	1
Cam, Triple	4720002	221	1
Unwipe Arm Assembly	4720003	222	1
Spacer, Wipe Arm	4720004	223	1
Spring, Wipe Arm	4720005	224	1
Retaining Ring,TRU ARC	4720006	225	1
Vevarm	4720007	226	1
Plate, Ret., Cycle	4720030	227	1
Plate, Ret., Support	4720031	228	1
Latch, Block, LHS	4720032	229	1
Latch, Block, RHS	4720033	230	1
Retaining Ring	4720034	231	1
Tube, Outlet, Water	4720035	232	1
Wrap, Brew Chamber	4720036	233	1
Shim 0,2	1303501	234	1
Shim 0,5	1303502	235	1
Spacer, Sil., 3/16 x .350 x 1.5	4720038	236	1
Spring, H-Frame	4720039	237	1
H-Frame	4720040	238	1
Screw, 8-32 x 3/4, PAN	4720041	239	1
Pin, Grooved, 3/16 x 1.25	4720046	240	1
Wipe Arm, Assembly	4720048	241	1
Vertical Rod, Welded	4720049	242	1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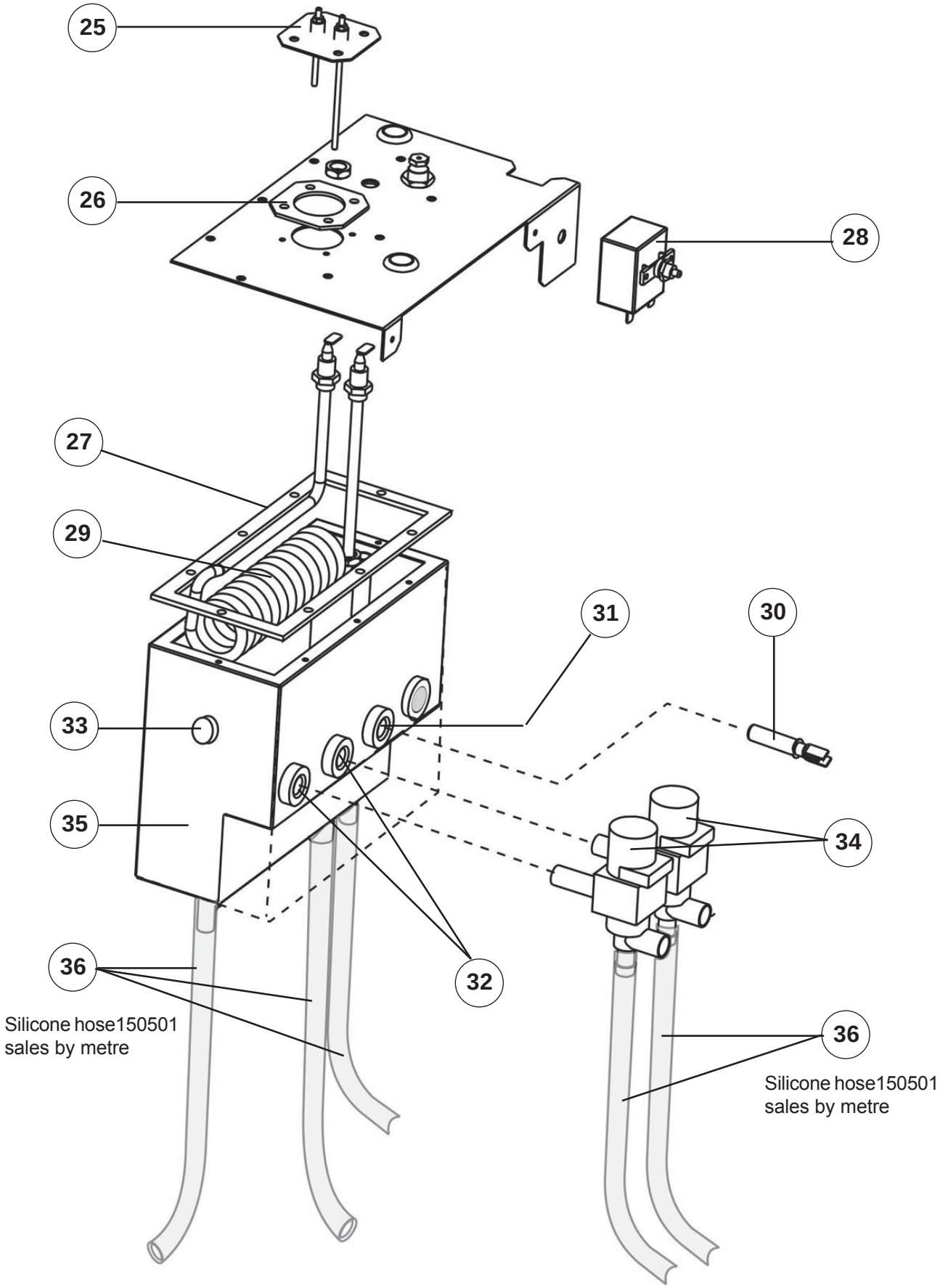
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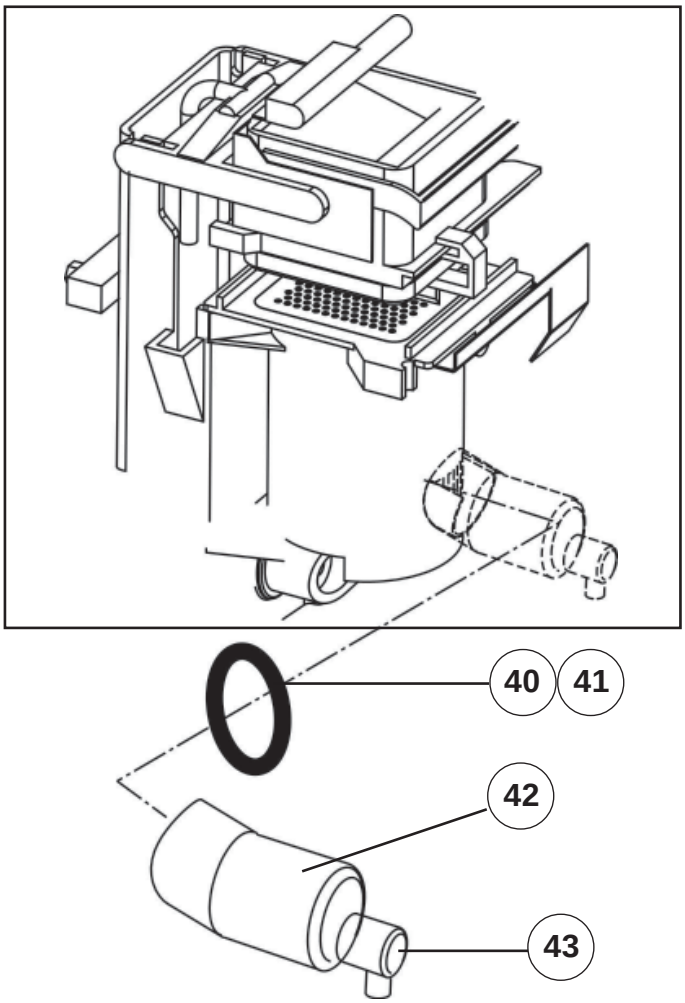
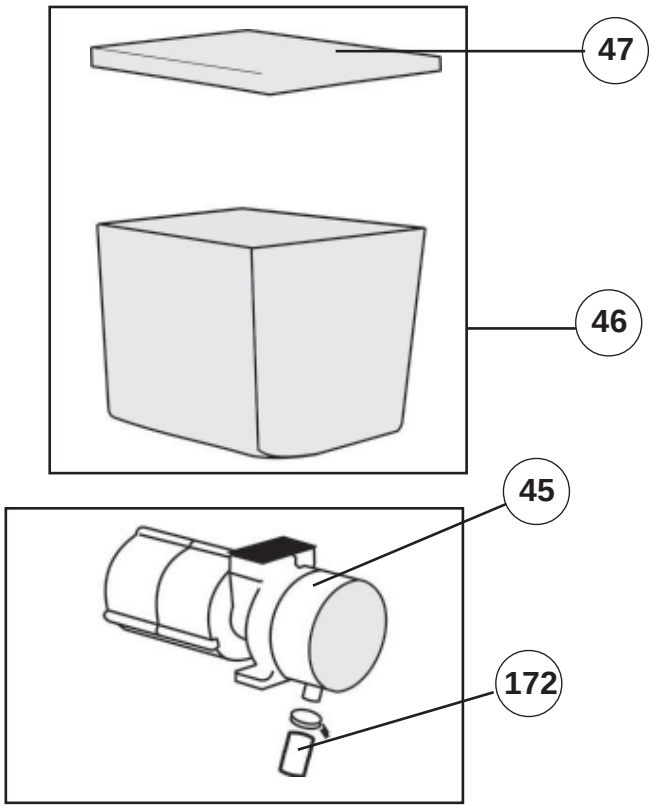
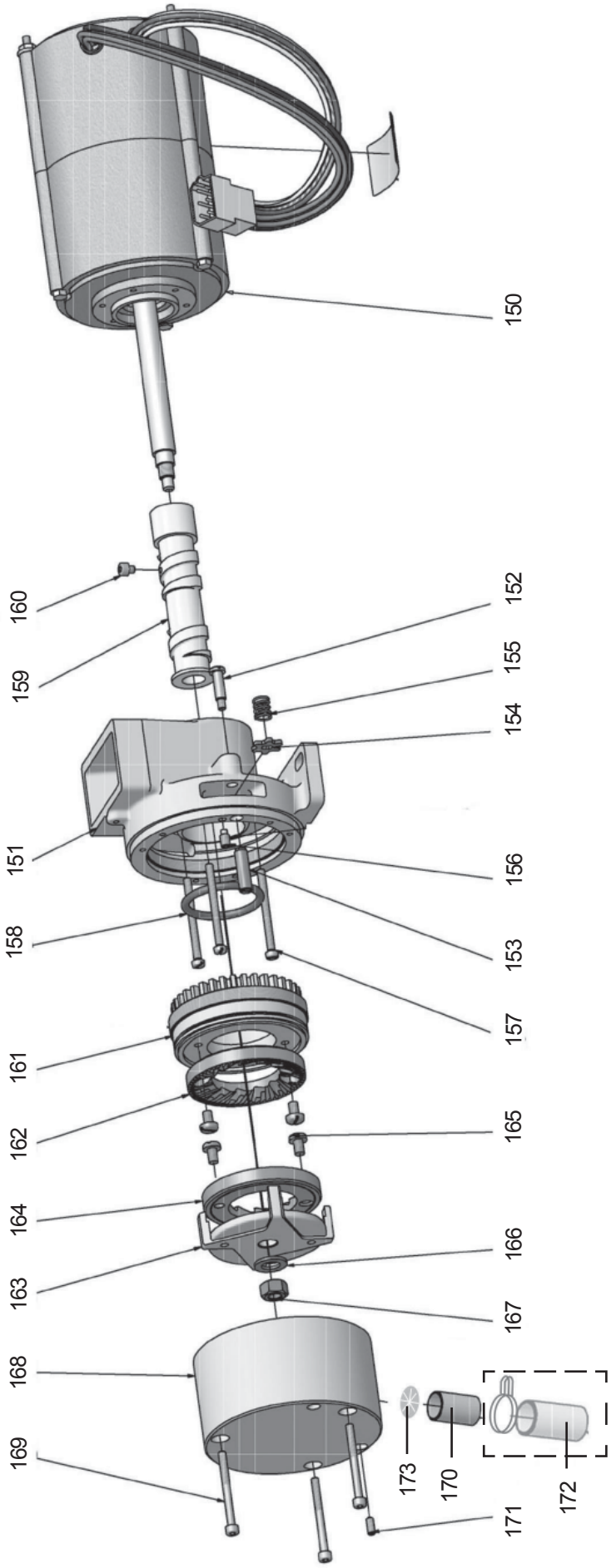
sales by metre

16. Exploded View. Brew mechanism MOCCA BTB



16. Exploded View. GRINDER MOCCA BTB

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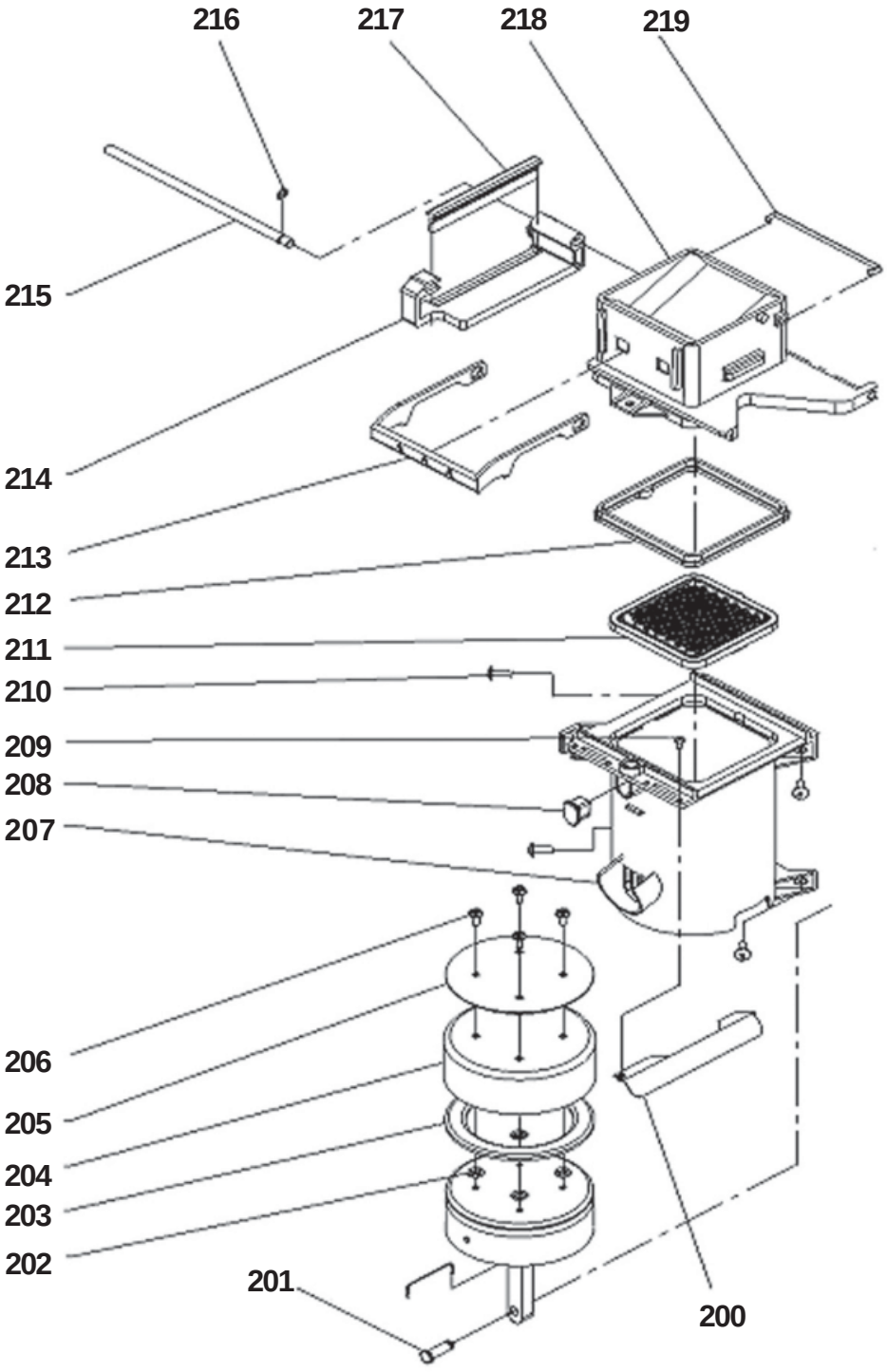
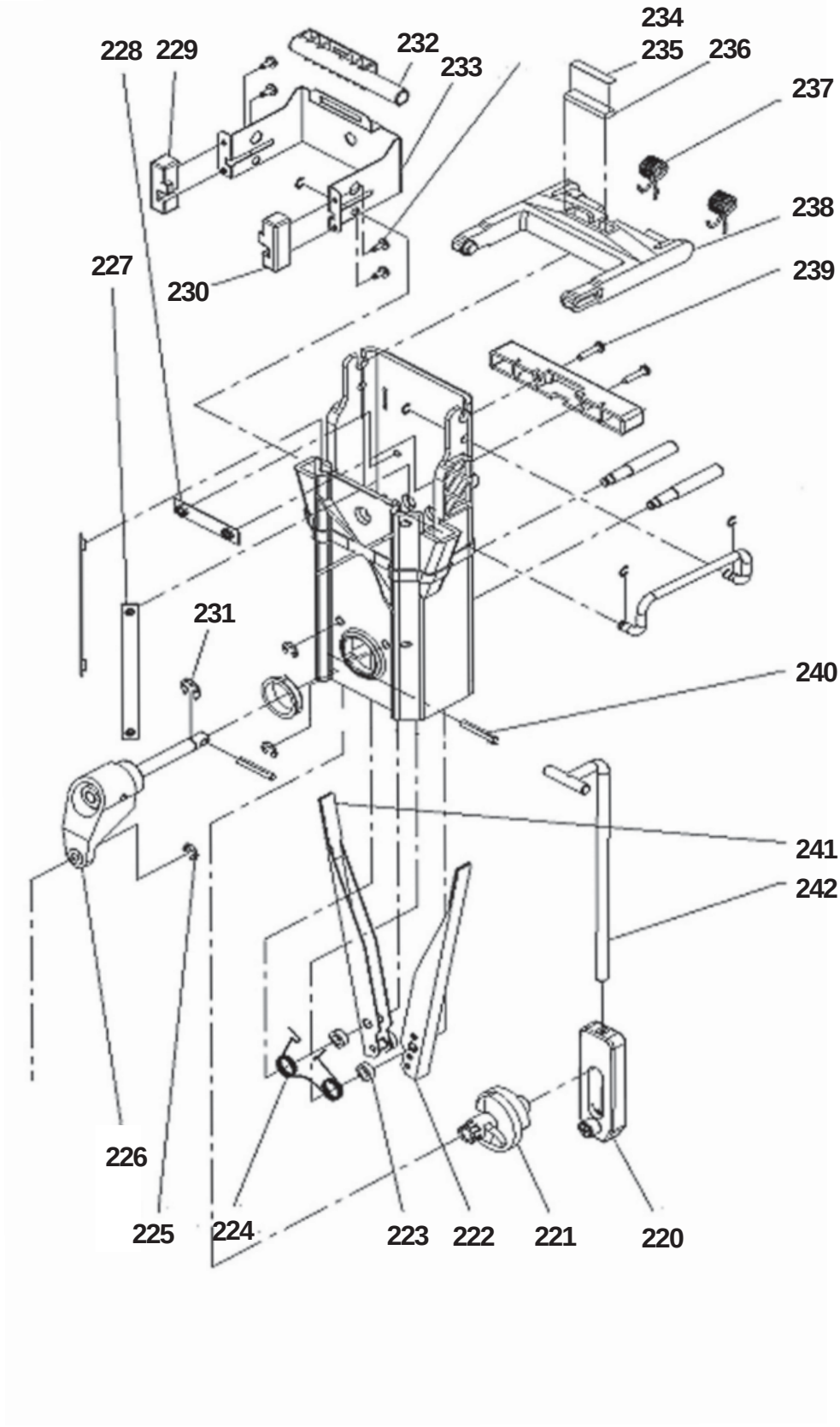
16. Exploded View. Brew mechanism 1



16. Exploded View. Brew mechanism 2



Mocca BTB

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